

Knife Sharpening Angle Chart

by [Noblie Custom Knives](#)

Knife / Task	Recommended Angle (per side)	Quick Notes
Western kitchen knives	20 – 22°	Balanced durability and sharpness
Japanese double-bevel (gyuto, santoku)	15 – 17°	Fine slicing; harder steels
Japanese single-bevel (yanagiba, deba)	12 – 15° (one side)	Laser edge for sashimi; flat backside
Pocket / outdoor knives	18 – 22°	Versatile for daily tasks & bushcraft
Skinning / caping	15 – 18°	Paper-thin cuts; high control
Fish fillet	12 – 15°	Glides through delicate flesh
Meat cleaver / bone chopper	25 – 30°	Thick bevel absorbs bone impact
Machete / kukri	24 – 28°	Splits fibrous vegetation; resists abuse